

**NYE 2019**

**\$175**

**Amuse Bouche**

GOLDEN OSCETRA CAVIAR

*Truffle Egg Custard, 23karat Gold*

**First Course**

Choice of:

PARSNIP AND APPLE VELOUTE

*Smoked Bacon, Brown Butter, Bourbon Caramel Apple*

Or

CHILLED MAINE LOBSTER

*Watercress, Chestnut, Roast Squash, Blood Orange*

Or

WAGYU STEAK TARTARE

*Beef Chicharron, Cornichon, Savory Mayonnaise*

For the Table: Herb Brioche Rolls, Echire Butter, Maldon Salt

**Second Course**

Choice of:

WHITE TRUFFLE RISOTTO

*Parmigiano Reggiano, Fine Herb, Roasted Vegetable Jus*

Or

SMOKED DUCK BREAST

*Celery Root, Huckleberry Gastrique*

Or

SEA SCALLOPS

*Swiss Chard, Pomegranate, Schmaltz Mashed Potatoes*

**Third Course**

Choice of:

FILET MIGNON

*Rossini Style, Wild Mushroom, Foie Gras*

Or

GINGER GLAZED CHILEAN SEA BASS

*Okinawa Purple Potato, Dashi, Bok Choy*

Or

PARISIAN GNOCCHI

*Black Truffle, Meyer Lemon, Horseradish, Fennel, Opal Basil*

**Dessert**

Choice of:

COCONUT PANNA COTA

*Pineapple Sorbet, Rum Roasted Pineapple, Coconut Dolce De Leche*

Or

“CRÈME BRULÉE”

*Rose Petal, Huevo Hilado*

Or (For the Table)

CHOCOLATE TERRARIUM

*Chocolate Pudding and Buttermilk Cake, Chocolate “Soil”, Puffed Wild Rice, Chocolate Tuile*

For the Table: Assorted Mignardise (Cream Puffs)